

spuntini bar snacks

arancini del giorno 9
risotto balls prepared using fresh market produce
4 per serve

ostriche
fresh coffin bay kumo oysters freshly shucked to order 3
served natural or with finger lime & olive oil dressing

baccala 8
potato & salted cod puree with tuscan bread rusks

antipasto della casa *for one 15 for two 29*
a selection of house made appertisers

gamberi avvolti in pancetta crudo fritti in padella 8
grilled marinated prawns wrapped in pancetta with rosemary
& anchovy aioli
2 prawns per serve

selezione di salumi 20
a selection of premium cured meats from award winning
producer san jose small goods

fritto misto di pesce *for one 15 for two 29*
pan fried local fish & shellfish with fresh lemon

feeling hungry? try something more substantial...
vegetarian & gluten free options available

pasta del giorno 25
house made pasta of the day with market produce

porchetta aromatizzata alle erbe 29
12 hour braised berkshire pork belly stuffed with aromatic herbs
& served with diced apple & fennel aioli, micro radish

pesce del pescato giornaliero 29
pan seared market fish, with petite salad of tomato,
cucumber, shallot & asparagus with butter poached
moreton bay bug tails

dolci? of course...

affogato
a classic italian dessert with vanilla gelato, espresso
served with nocello liqueur 12

selezione dei dolci della casa - with your choice of coffee
a selection of house made mini desserts to share for 2 25